NEW ENGLAND FARMER.

PUBLISHED BY JOHN B. RUSSELL, ROGERS' BUILDINGS, CONGRESS STREET, BOSTON.—THOMAS G. FESSENDEN, EDITOR.

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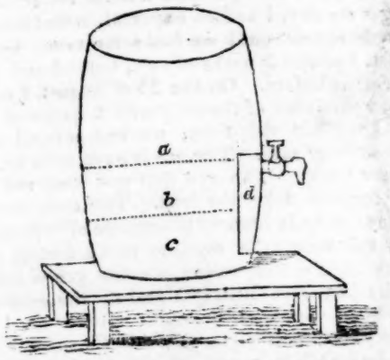
From Transactions of the Society of Arts.

FILTERING MACHINE.



This machine, the invention of Dr Traill, of Liverpool, (Eng.) is considered extremely useful for its simple method of construction.

The dotted lines A and B are divisions in the cask, perforated with holes, and between them is a bed of rough sand or pebbles, through which the water filters itself, until it comes to the space C, from whence a passage or pipe D conveys to the cock.

By this means a large quantity of water may be purified in a short time, and much better than it will be by the common Filtering Machine.

Original Communications.

TO THE EDITOR OF THE NEW ENGLAND FARMER.

Methuen, (Mass.) Jan. 1, 1825.

Mr FESSENDEN,—If the following remarks are thought worthy a place in your valuable paper, I shall feel gratified at their insertion.

A Gentleman of this town, a few days ago, favoured me with the loan of the New England Farmer, from its commencement to the present time, as he had an idea that I should be gratified with the perusal of Mr PRESTON's observations on mills, &c.; but more particularly because he thought Mr PRESTON had a method of casting interest (vol. ii. p. 83) by Tables similar to some I accidentally discovered about eighteen months ago, and which I have prosecuted ever since. I have now about 120 Tables completed (each consisting of 9 proportional logarithms, with a suitable index.) Among them is one just like the Table mentioned by Mr PRESTON.* The top line runs thus, 0.002739726 + and is found by dividing unity by 365. The same will answer for reducing days to the decimal of a year. I should be happy in furnishing a few tables as specimens, which I think will prove very useful to mechanics and others. I should be much pleased to see Mr PRESTON's new science of Semi-Geometry illustrated by diagrams. From what has been said on this subject, I am inclined to think favourably of it. If this is acceptable, perhaps I may at a future time make some observations on that subject.

* See New England Farmer, vol. ii. page 83.

I think Mr PRESTON could strengthen his argument, (vol. iii. page 156) that water-wheels have a gaeater velocity in the night, by introducing well conducted experiments. There seems to be a hidden cause, that might well employ the genius of a philosopher, if he were certain of the fact, that it is no "aberration of fancy." On the same page Mr P. says,—"a man can carry a dry log of wood that will float him across a river; let the same log lay under water all winter, and it will sink like a stone;—that wood is lighter than water and must have absorbed more than its own bulk of that fluid," &c. As this seemed rather paradoxical to me, for wood to absorb more than its own bulk of water, merely by being surrounded by that fluid for a time, I determined on trying the following experiments; and I shall not deem my time ill-spent, if they prove as satisfactory to your readers asthey have been to me.

Experiment 1. I boiled a piece of white pine in water, in order to expel the air by expansion, as I was pretty sure from experiments with the air-pump, that it was the air which wood contains that makes it appear so light and gives buoyancy to it on water. However, after it remained in boiling water several minutes, I found it did not sink much more than half its thickness below the surface of cold water, so I abandoned it. I then took a piece of dry red oak, $\frac{1}{2}$ inch wide and $\frac{1}{4}$ inch thick, cut off five pieces 1 inch long each; one of them I boiled as above, and found it sunk deeper than a dry piece, but did not succeed in sinking it. I next placed the boiled piece of oak with two dry pieces in a vessel of water, under the receiver of an air-pump, and in a few minutes was enabled to extract air enough to sink the piece that had been boiled; the other two remained obstinate, and when I took the pressure of the atmosphere from the surface of the water again, I found that the piece which had sunk would rise to the surface, an evidence that air was still within it; however, it was not long before the other two followed the same example and descended to the bottom, which is a sufficient proof to me that wood of this kind at least, if not of many others, is heavier than water when part of the air is removed, and water takes up its place. The 4th piece of wood I placed under cold water, to see how long it would be before it would sink, it being pressed a little below the surface, and left free to fall; it has been in that situation more than a week, and does not seem inclined to sink.

The 5th piece I disposed of as follows, thinking that some person might wish to try the experiments, who had not access to an air-pump, and knowing that a more perfect vacuum could be formed by the condensation of steam, I took a 2 ounce glass phial, put in as much hot water as would cover the piece of wood, which I had divided into four parts. I immersed the phial in a vessel of boiling water, mouth upwards, and when I found the steam rising, the phial was corked, and quickly turned cork downwards into a tumbler, half filled with hot water, which prevented the air from getting into the phial. When the steam condensed, as the cork was not air-tight, the phial was soon half filled from the tumbler, by the pressure of the atmosphere. I repeated this two or three times, and left it to cool, when in about an hour one of the pieces had sunk to the bottom, and 3 remained at the surface. I let it stand, and in two hours from that time all four pieces of wood went to the bottom. I have been thus particular, for the instruction of such as have not the opportunity of attending lectures, but have an inclination to try such experiments.

With due respect to all friends of science,

Yours, truly, T. CLAXTON.

Civil Engineer.

P. S. Since writing the above, it has occurred to me that the pieces of wood I had made use of, had the grain in the direction of their length, that it was more difficult to extract the air, on account of what is called capillary attraction. I therefore tried thin pieces cut *across* the grain, and soon found all kinds of wood to sink directly, (rotten wood and cork excepted).

TO THE EDITOR OF THE NEW ENGLAND FARMER.

Smithfield, (R. I.) Jan. 2, 1825.

Mr FESSENDEN,—More than thirty years ago, I had a belief that to pasture good grass land was not the best mode of farming; but had no data on which to found my belief. But, on a small degree of reflection from year to year, my faith increased, and more particularly after I had the pleasure of reading some authors on the subject. I say the *pleasure*, for a pleasure it was, and a pleasure it is, for I read all that comes in my way, notwithstanding all the complaints against *book-farming*. By this time my faith and works are nearly hand in hand. I think I have a small degree of experience to found my belief on, that where the land is proper for grass, and the farm rather small, it is not the best mode to pasture much; because, by mowing your grass and feeding it out to your stock green, or partly so, just as reason shall dictate, you will keep a larger stock, over and above the expense, and much increase your manure. This is founded on experience. Working oxen and horses, more particularly, should have but little to do with pastures. How often have I seen a boy sent off for a horse in the month of June, perhaps half a mile, to a pasture of 25 or 30 acres, part wood land—two or three (more or less) men waiting for the boy and horse to plough out the corn! The boy returns, and cannot find the horse. This seems not to be the best mode of farming. I should advise to let the horse stand in the barn when not in use. Let there be a good coat of sand, loam, or turf under his feet. When this is properly mixed with the stale and manure, take it away and coat it anew. There will soon be no lack of hay, and the horse will always be ready for work. This is proved by experience.

Whoever intends to be a good farmer, must attend closely to his business—not overlook little things, and say, This is not worth saving, and That is not worthy of notice. Let *Neatness and Economy* be the motto. I have often seen my brother farmers take several steps to pick up a

potatoe or small nub of corn, and at the same time take no notice of a large dropping of cow manure near his kitchen door. It is a great and instructive command,—"Pick up the fragments, and let nothing be lost."

Of late years, since the words soiling of cattle have been so familiar, I had a particular wish to know how late in the season it would answer to sow barley and oats, and particularly millet. I read several authors on the subject, but none seemed to exactly come up to the point. I wrote to the Editor of the New England Farmer on the subject of Millet, who very politely gave me some valuable information, and advised me, as I understood him, to find out myself, and communicate it to others.* Accordingly, near the last of June 1824, I ploughed a small piece of green-sward, rather light, harrowed it with a short-toothed harrow, sowed one peck of oats, the remainder with flat turnips, harrowed again, and rolled it with a large roller—and then gave it a top-dressing with plaster. The season being rather dry, the crop was as good as I had a right to expect, but rather light. The oats were cut the fore part of September, and made several fodderings for my small stock.

In the beginning of July I took off a crop of hay, and ploughed a small piece. The sward was thick, and had been mowed for several years, and manured with plaster of Paris at that season. It was very dry with us. It ploughed extremely hard, but a good iron plough answered the purpose. It was first rolled, and then harrowed, as above. On the morning of the 10th it looked like rain—put on a small coat of manure—sowed one peck of oats which had been soaked in warm water, and coated with plaster of Paris. The remainder was sowed with turnip seed, harrowed lightly, plastered and rolled with a horse roller. The oats, in consequence of the ground and weather being warm, were soon up and growed at a great rate, but soon suffered by the drought. On the whole, however, they gave me a satisfactory crop, which was cut from the middle to the last of September, and fed out green to my milch-cows. I observed some Indian corn, which came up with the oats, and grew at a great rate, which almost induced me to believe, that if I had planted the whole with Indian corn, about 6 inches by 18, one corn in a hill, and hoed once, I should have had a larger crop of green fodder, and more profitable, after deducting the expense. That, however, is yet to be tried.

About the 20th of July, I took off a piece of Spring rye, rather more than an acre, the land of a sandy kind, and in pretty good heart. I ploughed in the stubble as soon as was convenient, and attended my other small farming business. On the 26th of July, after levelling it with a light harrow, sowed part of the field with flat turnips, and rolled it with a horse roller. It being very dry, I had no expectation that the seed would sprout until we had some rain. On the 31st, I sowed 3 pecks of oats, soaked and plastered as before. On the 2d of August, I sowed the remainder of the field with 2 quarts of millet.† About this time, we had several small showers of rain. The seeds were soon up, and grew finely. The rye that was scattered out, seemed to take the lead. The most forward heads were in blow by the middle of September. By this time, the mystery was unfolded, as it respected sowing millet late for green fodder. The first frost entirely killed it, the seed part had just appeared in sight. However, I had the pleasure of ploughing it in for manure, and had a satisfactory crop of oats, the first of which I cut the 15th day of October. By this time the seed plants had just appeared in sight; the remainder by the 20th of this month. In consequence of hard frosts and cold northerly winds, I thought they had become nearly stationary.—They appeared to please my milch cows much, and had a tendency to keep them out of the mowing-land; and it seems to be the wish of every farmer in this quarter not to feed his mowing land as close as the common practice has been; that is, to turn in their stock as soon as the last load of hay is out of the meadow.—This is a mode of management generally condemned; and almost as generally practised, and I suppose always will be practised, until my brother farmers can raise a force sufficient to break through the strong stone wall of tradition. Should there be any one in the same predicament that I have been in upon these subjects, and can glean anything from this to his advantage, my wishes will be fully answered.

A SUBSCRIBER.

[REMARKS BY THE EDITOR.]

* We believe that our correspondent did *not* understand us as regards the passage alluded to. The article, to which it is presumed he has reference was published in our paper, vol. ii. page 345. By that article information was requested relative to a particular crop of Millet, raised on the Farm of the Hon. Josiah Quincy. It was not convenient for the Editor to leave his office, and go into the country for the purpose of making personal inquires, relative to that crop. We were, however, solicitous to oblige our correspondent as far as it could be done, without neglecting other duties, incumbent on us, which made it necessary to remain at our post. We accordingly published an article on the subject of the culture of Millet, written by Col. JOHN HARE POWEL, an eminent and scientific agriculturist of Pennsylvania; and referred our correspondent to several other articles on the same subject, which had previously been published in our paper; and concluded our notice as follows. "We should be glad to receive some account of the culture, application &c. of this plant, as well on the farm of the Hon. Mr Quincy, alluded to above, as on the estates of other New England cultivators, and shall ever be happy to publish all the information on the subject we can obtain." That is we gave and referred to all the information on the subject which we could give on the spur of the occasion, and promised to give more as soon as we could obtain it, without relinquishing other and indispensable pursuits for that specific purpose.

With regard to the *soiling of cattle*, we agree with our correspondent that for certain purposes, and to a certain amount it is useful, and particularly for working oxen and horses. The following remarks of the Hon. Mr Lowell, which were published in the Massachusetts Agricultural Repository for June 1823, are well worthy the attention of every cultivator who proposes to put this improvement in practice.

"Some persons have doubted the applicability of the system of soiling to our country. By soiling, we mean, (as some of our readers may not be acquainted with the term, which we must confess is a barbarous one, having no sort of connexion with its real meaning) the feeding cattle either in the barn or barn-yard thro' the summer months with fresh cut green food. Mr Quincy has very fully and very satisfactorily proved that it can be profitably done in our country—that its cost, compared to its usefulness, is very small.

"We agree, however, with many farmers, that it is not *generally* applicable to our present state of agriculture. It is of great use where fencing stuff is dear—where grass is of great value—where cultivation is carried to great perfection—where population treads very close on the heels of production. But in our country, even in the populous parts of New England, (we say it with great respect for the gentleman who has called our attention to it,) we doubt whether it can be adopted with great advantage, except on lands in the vicinity of great cities, or on farms reduced to a state of great improvement and high cultivation, or on very small farms, where it is invaluable. For example, to myself, its value is beyond calculation. But my next neighbor, has a rocky pasture, to subdue which, to any tolerable state, for any sort of cultivation, would cost the whole value of his farm—but it makes excellent pasture land. The cattle thrive admirably among the rocks and shrubs of this stubborn pasture, which will never be cultivated, till our country shall count as China does, its 270 millions of souls.

"Immense woods and pasture grounds exist within 50 miles of Boston, which can be used in no way so profitably as they are now used, for pasture. Till *they* are taken up and cultivated, soiling will be limited, *must* be limited, only to small cultivators, or great experimental farmers. If it be asked, why *are not* these waste pasture lands taken up for cultivation? my answer is they are not wanted—they will not pay the price of reducing them to cultivation. They will remain as they are, till New England shall have its half a dozen Manchesters and Birminghams, and then soiling will become, and never till then, extensively in use."

A valuable communication on the subject of *soiling* from the Hon Josiah Quincy was published in the Massachusetts Agricultural Repository, vol. vi. No. 2 and No. 4. This is too long for insertion in our paper, at present, but we hope hereafter to give it, at length, or such an abstract, as may give our readers an outline of the process as pursued by Mr Quincy.

HUNGER AND THIRST.

In famine, life may be protracted, with less pain and misery, by a moderate allowance of water; for the acrimony and putrefaction of the humours are obviated by such dilution, and the lungs are furnished with that moisture which is essential to the performance of their functions. Fontanus relates the history of a woman who obstinately refused to take any sustenance, except twice, during the space of fifty days, at the end of which period she died. But he adds that she used water by way of drink, though in small quantity. Redi, who made many cruel experiments to ascertain the effect of fasting on fowls, observed, that none were able to support life beyond the ninth day, to whom drink was denied; whereas, one indulged with water, lived more than twenty days. Many other instances might

† If our correspondent had turned to the first volume of the New England Farmer, page 277, to which we referred in our notice of his former communication, he would have found that it was the practice of Col. Powel to sow Millet from the 1st of May to the 20th of June. Sowing it so late as the 2nd of August must, in common cases lead to its destruction by the frosts of autumn.

be related of the support of human life, for a time, by water alone.

To those who by their occupatons are exposed to the dreadful calamity of hunger, it is of serious importance to be instructed the means of alleviating it. The American Indians use a composition of the juice of tobacco, and the shells of snails, cockles, and oysters calcined, whenever they undertake a long journey, and are likely to be destitute of provisions. The shells are not burnt into quicklime, but only so as to destroy their tenacity, and to render them fit to be powdered. The mass is dried, and formed into pills, of a proper size to be held between the gum and lip, which, being gradually dissolved and swallowed, blunt the sensation both of hunger and thirst. Tobacco, by its narcotic quality, seems well adapted to counteract the uneasy impressions which the gastric juice makes on the nerves of the stomach when it is empty: and the combination of testaceous powders with it tends to correct the secretion that is supposed to be the chief agent in digestion, and which if not acid, is always attended by acidity. Certain at least it is, that their operations both grateful and salutary; for we find that the inhabitants of the East Indies mix them with the betel nuts to the chewing of which they are universally and immoderately addicted. Perhaps such absorbents may be usefully applied, both to divide the doses and to moderate the virulence of the tobacco; for, in the internal exhibition of this plant, much caution is required, as it produces sickness, vertigo, cold clammy sweats, and a train of other formidable symptoms, when taken in too large a quantity.

From the New York Statesman.

RENSSELAER SCHOOL.

The Hon. Stephen Van Rensselaer, with his characteristic liberality and benevolence, has lately established an Institution at the north end of the city of Troy, for the purpose of instructing persons *In the Application of Science to the common purposes of Life.* The Rev Dr. Blatchford of Lansinburgh, has been appointed President; Amos Eaton, of Troy, professor of chemistry and experimental philosophy, and lecturer on geology, land-surveying, and the laws regulating town-officers and jurors; and Lewis C. Beck, of Albany, professor of mineralogy, botany and zoology, and lecturer on the social duties, peculiar to farmers and mechanics. A suitable apparatus, library, reading-room, and other appurtenances will be provided. The students will be required to give experiments in turn, in order to familiarize themselves with the apparatus and the principles derived from books. The first term will commence January next, and continue fifteen weeks. There can be no doubt, that this will become a useful institution, reflecting the highest credit upon its generous founder.

NEW INVENTION.

Mr M'Donald, of Sunderland, Eng. has invented a "self-moving machine," for travelling on roads, which has carried 7 persons. "It is propelled by means of treddles;—a man sits behind, working the same, and there is a fly wheel operating upon two cog wheels, which operate upon a square axle. The man behind has little labor, as, from the velocity of the fly wheel, together with the aid of a lever, which is in the hand of a person in front steering, he has not often to put his feet to the treddles."

CLIMATE OF GEORGIA.

The Savannah Republican of 14h ult. mentions that trees of every description in that vicinity were putting forth their buds, the peach tree is in full bloom, and that ripe mulberries were seen in the market on that morning.

We understand Mr Horace Collamore of Pembroke, Mass. killed on the 16th ult. two Hogs, eighteen months old, whose united weight amounted to 1201 pounds, viz. largest 655, and the smallest 546 pounds.

MISCELLANEOUS ITEMS.

One of the Professors at West Point, has calculated that the annual diminution of expense in transportation between the Lakes and the Ocean, consequent to the construction of our Canals, amounts to the saving of the value of 274,400 days' work of men, with 2,088,400 days' work of horses.

Such has been the failure in the potatoe crops near London, that the venders say they will be sold during the winter at a halfpenny each.

M. Salverte, a Prussian chemist, has made a black pigment from hemp-seed oil, which far exceeds any black heretofore known. It has been used in printing-ink and on tanned leather.

Messrs. Garnier & Co. of Paris, have invented a wash for preservation of marble, which effectually secures its purity and solidity, and it is calculated to become a cheap substitute for paper hangings and paint. The colour is a beautiful white.

Wool—A Vermont writer calculates that by attention and encouragement to the growing and manufacture of wool in that state, its exports might be carried to $14,000,000.

The manufacture of cotton goods in England in 1823 amounted to $243,000,000 and employed 500,000 families.

In an English house of correction each prisoner employed on the tread-mill works at the rate of 6600 feet in ascent per day.

A destructive fire broke out in Edinburgh on the 15th of November, in High street, and extended to Parliament Close. Four hundred families were burnt out, and a vast amount of property was destroyed.

The expense of the funeral of the late King of France was nearly 400,000 dollars.

The Legislature of South Carolina has appropriated $15,000 to defray the expense of the visit of Gen. La Fayette to the capital of that State.

A resolution authorizing Governor Troup to meet Gen. La Fayette in Savannah, and to draw on the State Treasury for any amount of funds he may deem necessary for his proper entertainment, while in the State, has passed the Legislature of Georgia. Similar resolutions have passed the Legislature of Kentucky and Missouri.

The annual commencement of the Vermont Academy of Medicine, took place on Wednesday the 15th ult. when 40 students took the degree of M. D.

The government of the Netherlands has extended its conquests over the remaining part of the island of Borneo, comprehending all the rich gold and diamond mines on it.

The Burmese war continues. A considerable body of Burmese marched into Cochan. The British sent more troops to Chittagong. The British gained several victories near Rangoon.

American Wine.

DYER'S superiour Red and White *Groseille* (or Currant) *Wine*, is for sale, wholesale or retail, for the present, at 65, Broad-Street, by E. COPELAND, Jr.

Price per keg of 6 gallons, delivered at any part of the city, 87 1-2 cents per gallon, including keg and sending home, for the Red;—and $1,50 per gallon for the White. The extensive sale of this valuable article of Domestic Industry is its best recommendation.

The following notice of this Wine is extracted from the (Salem) Essex Register.

"We have been politely favoured with a sample of the *Groseille Wine*, made by the Messrs. Dyers, of Providence, R. I. and have no hesitation in pronouncing it superiour to much of the imported Wine, and a beverage of uncommon richness of flavour and colour. It is said to be very wholesome; and we cannot doubt that it will take the place of the foreign Wines at our social parties," &c. Dec. 24.

CAIN meditating the murder of Abel.—This splendid picture is to be seen at Doggett's, Market st

JOB PRINTING

executed with neatness and despatch, on reasonable terms at this Office.

PRICES OF COUNTRY PRODUCE, &c.

[Revised and corrected every Friday.]

		FROM	TO
		D. C.	D. C.
APPLES, best,	bbl	2 00	2 25
ASHES, pot, 1st sort, - - -	ton.	115	117 00
pearl do. - - - -		117 00	120 00
BEANS, white, - - - - -	bush	95	1 00
BEEF, mess, 200 lbs. new, -	bbl.	9 50	
cargo, No 1, new, - -		7 25	7 50
" No 2, new, - -		6 00	6 25
BUTTER, inspect. No. 1. new,	lb.	12	
CHEESE, new milk, - - - -		7	8
skimed milk, - - -		3	4
FLAX - - - - - - - -		8	9
FLAX SEED - - - - - -	bush	75	84
FLOUR, Baltimore, Howard St	bbl.	5 87	
Genessee, - - -		6 37	6 50
Rye, best, - - -		2 75	3 00
GRAIN, Rye - - - -	bush	60	64
Corn - - - -		53	56
Barley - - - -		50	
Oats - - - - -		32	
HOGS' LARD, 1st sort, new, -	lb.	10	11
HOPS, No 1, Inspection - -		9	11
LIME, - - - - -	cask	1 10	1 20
OIL, Linseed, Phil. and Northern	gal.	70	78
PLAISTER PARIS retails at	ton.	4 50	4 75
PORK, Bone Middlings, new,	bbl.	16 00	17 00
navy, mess, do.		13 50	14 00
Cargo, No 1, do. - -		13 00	13 50
SEEDS, Herd'sGrass, 1823, -	bush		
Clover - - - - -			
WOOL, Merino, full blood, wash		60	70
do do unwashed		40	45
do 3-4 washed		45	50
do 1-2 do		35	42
Native - - - do		25	30
Pulled, Lamb's, 1st sort		48	52
do Spinning, 1st sort		35	40
PROVISION MARKET.			
BEEF, best pieces - - - -	lb.	6	8
PORK, fresh, best pieces, - .		6	7
" whole hogs, - - -		5	6
VEAL, - - - - - - - -		3	8
MUTTON, - - - - - - -		4	7
POULTRY, - - - - - -		6	10
BUTTER, keg & tub, -		12	16
lump, best, - - -		15	20
EGGS, - - - - - - - -		20	22
MEAL, Rye, retail, - - - -	bush.	65	70
Indian, do. - - - -		60	65
POTATOES, new, - - - -		20	50
CIDER, liquor, new - - - -	bbl.	2 50	3 00
HAY, according to quality, -	ton.	16 00	20 00

☞ We feel much obliged to the Gentleman who forwarded us the following; and should esteem it a particular favour, if he would regularly furnish us in future with the proceedings of this Society.

PHILADELPHIA SOCIETY FOR PROMOTING AGRICULTURE.

DECEMBER 21.—*Stated Meeting—Dr* MEASE, *Vice President, in the Chair.*

The following communications were read,

I. On the advantages to Farmers of cultivating the Italian Mulberry tree, by Joseph Cooper, late of New Jersey.

The particular qualities of the tree noticed, are

1. As a shade: the leaves put out as soon as necessary for that purpose: the tree forms a handsome top, makes no litter as it drops few leaves until frost, when they suddenly fall.

2. The trees produce agreeable fruit in great abundance, which is also wholesome and nutritive to swine and poultry, and so grateful to birds, that they will do little injury to cherries or other fruit, while they can obtain enough of mulberries.

3. The timber is excellent for boats or ships, posts or stakes for fencing, or fuel, and rapid in its growth. In these respects it agrees with the white flowering locust; they are the only two trees which form exceptions to the general rule of durability in timber being confined to trees of slow growth.

4. The leaves are known to be the most proper food for silk worms; the raising of which will deserve attention as our population increases.

5. The roots do not sucker, and the leaves when they fall are greedily eaten by horses, cattle and sheep.

The trees may be propagated by seed, or cuttings, by engrafting or inoculation.

The information as to the two last mentioned modes, will be very acceptable to to our fellow citizens in Ohio, in a part of which State, it was formerly mentioned, the cultivation of silk is zealously attended to. By these modes of propagation, the tree may be widely and speedily diffused.

II. Directions for paying proper attention to a swarm of bees, when made artificially, by David Sonder, of Cumberland Co. Pa.

Ample directions are given by this experienced bee-master, for managing the difficult operation of "planting colonies;" but they are too long for insertion in this brief notice. Mr S. first made us acquainted with the excellent little tract on bees, of the Rev. Mr Christ, of Khronberg, Germany, by publishing an English translation of it. The box hives recommended by that author, are much preferred to any others, for economy and convenience. A set has been in the possession of the Society for several years. —No article brought to market sells more rapidly, or pays better than bees-wax, owing to the demand for exportation to South America and Mexico, which will be likely to continue.

III. Mr Vaux read a letter addressed to him, on the excellent effects of more than common attention to cattle, particularly in currying cows, in the increase of their milk, when joined to regular feeding, with a portion of juicy food during winter. By Thomas Wistar, Jun. of Montgomery Co. Pa.—'The facts detailed left no doubt, as to the excellent condition, produce, and good appearance of the cattle in question, being the result of the treatment described.

IV. Dr Mease communicated an account of the successful raising of bees in the heart of Philadelphia during three years. The experiment commenced in 1821 with bees in two boxes made upon the plan of Mr Christ: these were placed in a small garden attached to a house in Fifth street above High street. In the summer of 1824, they had increased to seven stacks, the stacks being composed of six or seven boxes, and each box 14 by 7 inches: one box weighed 54 pounds, when filled.—Two stacks were a full load for two men. In August last it was found that the destructive enemy, the Miller-Moth, had completely taken possession of three stacks, and filled the boxes with their webs, to the utter discomfiture of the bees, which had abandoned the hives. The proprietor despairing of being able to prevent the future depredations of the insects, then sold off his stock; but it is to be hoped that he will renew the experiment next year, and either use a different form of hive, or try some of the various expedients, said to be found effectual in preventing the depredations of the Miller-Moth. The Society will thankfully receive any communication on this interesting subject.

[The following communication was made to the Society at a preceding meeting:]

A letter to Dr Mease from Mr Appleton, U. S. Consul at Leghorn, announcing his having sent to the Society, by way of Boston, a bag containing Bologna hemp-seed, and Cremona flax-seed; the former is twice the length and strength of the Russian hemp, and moreover is fair and white. It sells at Leghorn for two thirds more per pound than the Russian. The Cremona flax sells invariably for double of all other flax known. Instructions were said to be forwarded with the seeds, for the cultivation of both plants. Seeds of Cauliflower, Broccoli, and of Naples Fennel seed, were also sent. The Cauliflowers seen by Mr A. at Naples, would fill a peck-measure, even when stripped of leaves. The Broccoli is very delicious. The Fennel grows to the size of the largest celery, and is eaten at dessert with salt: it is highly fragrant and agreeable, and leaves on the plate a refreshing and odoriferous balm, while it invigorates the stomach and digestive organs.

From Rees' Cyclopedia.

WOOL.

[Continued from page 132.]

Long Wool, or Combing Wool, being prepared for spinning by a process entirely different from that of short or clothing wool, and the pieces made from it being finished in a very different manner, the qualities most required in this kind of wool are length and soundness of the staple, without which the fleece is unsuited for the comb. The fineness of the hair is a secondary quality, required only in certain kinds of goods. The wool-comb is an instrument of simple construction, consisting of a wooden handle, with a transverse piece or head, in which are inserted three rows of long steel teeth. The wool, which is to be combed after being clean scoured, dried, and oiled, is first drawn upon these teeth with the hand, until the comb is sufficiently loaded. It is then placed on the knee of the comber, and another comb of a similar kind is drawn through it, and the operation is repeated till all the hairs or fibres are combed smooth in one direction. This operation requires considerable strength, but the comb being previously heated, and the wool thoroughly oiled, facilitates the process. When completed the combed wool is drawn off with the fingers, forming what is called a *sliver*; the shorter part of the wool sticks in the teeth of the comb, and is called the *noyl*: this is sold to the clothiers.

From the above description, it is evident that if the staple of the wool be not sound, the greater part of it will be broken by the process of combing, and form noyls. The staple must also have a sufficient degree of length for the combs to operate upon it. Length and soundness of the staple are therefore the most essential and characteristic qualities of combing wools.

Long wools may be classed into two kinds: first, those suited for the manufacture of hard yarn for worsted pieces; and second, those suited for the manufacture of soft yarn and for hosiery. The former requires a greater length of staple than the latter. The first may therefore be called long combing wool, and the latter short combing wool. Between these there are gradations of wool, which may be applied to either purpose.

Long combing wool should have the staple from six inches to eight, ten or twelve in length. Before the recent improvements in spinning by machinery, a very great length of staple was considered as an excellence in long combing wools; and on this account the hog-wool, or first fleece from sheep which had not been shorn when lambs, was more valuable than the wether wool from the same flock, and bore a higher price than the former, by at least fifteen *per cent.* Since that time the wether wool has risen in value on account of the evenness of the staple, each lock being nearly equally thick at both ends; but the staple of hog-wool is pointed, or what may be technically called *spiry*. Eight inches, if the wool be sound, may be regarded as a very proper length for heavy combing-wools. The longer stapled wool was formerly worked by itself, and used for the fine spun-yarn, or mixed in small quantities with the wether wool to improve the spinning. It is found that an equal length of staple contributes to the evenness of the thread when spun by machinery, and a very great length of staple is rather injurious than otherwise in the process of machine-spinning. To the wool-grower, however, it must always be desirable to increase the length of his heavy combing fleeces, as he thereby materially increases the weight; and we have not yet learned that the price has ever been reduced on this account; for if the wool be too long for some branches of the worsted manufacture, there are others, in which it may be worked with advantage.

The length of the staple may be increased by a plentiful supply of nutritious food. The same effect may be produced by letting the wool remain a longer time on the sheep before it is shorn. We have seen a staple of Lincolnshire wool, which was twenty inches in length: it had grown two years without shearing. This, however, would be unattended with any advantage to the grower. The more frequently sheep are shorn, provided the wool is sufficiently long, the greater will be the weight grown in a given

time on the same animal; for, from observations we have made, we are satisfied that wool is grown more rapidly immediately after the sheep are shorn than at any other time. Length of staple in wool depends primarily on the breed, but may be more affected by culture than many other qualities of the fleece. The soundness of the staple may be easily judged of by pulling both ends of it with the fingers with considerable force. In weak or unsound wool the staple easily breaks in one or more parts, and on observing it, it will be seen that the fibres are much thinner in the part which breaks. This is occasioned either by a deficient supply of food, by disease, or by inclement seasons, which cause a stoppage in the growth of the fleece. This goes on to a greater or less degree. In some instances the stoppage has been so entire that the upper part of the staple is nearly separated from the lower, and is only connected with it by a few filaments; in such cases, the stoppage has continued for a considerable time, and the bottom part of the staple may be considered as a new fleece protruding the old one from the skin.

Connected with the soundness of the wool, there is another property required: this is, that the staple be free and open, or that the fibres shall not be matted or felted together, an effect which takes place frequently when the wool is unsound. It is in fact, a natural felting of the wool on the back of the animal, when by any cause it has ceased to grow. Sometimes the lower part of the fleece next the skin will be so completely matted as to form a substance nearly as hard as a bat, and will hold to the skin by a few hairs only. Those are called cotted fleeces; all approach to this state is peculiarly injurious to combing wools. The wool-buyers generally throw out the cotted and unsound fleeces, when they pack the wool from the grower, and buy them at a very reduced price. The softness of combing wool, though of less importance than in clothing wool, yet enhances its value, as it is found that such wool makes a closer and softer thread, and in every process of the manufacture finishes more *kindly*. Combing wools grown on light, calcareous soils, are deficient in this respect. A copious supply of the yolk is necessary to the healthy condition of the fleece; and as this in many flocks is nearly equal to the weight of the wool, the fleeces contain from 6 to 8 lbs. more of it before they are washed, for In the unwashed state, they often weigh 18 pounds in many long-wooled flocks in England.

The whiteness of the fleece is of less importance in the long combing than in clothing wool, provided it be free from gray hairs. The latter circumstance does not frequently occur in combing-wools. There is however a peculiar colour communicated by the soil, which is sometimes so deep as to injure the wool for particular uses, and what is of more importance, there is a dingy brown colour given to the fleece by impoverished keeping, or by disease, which is called a *winter stain;* it is a sure indication that the wool is not in a thoroughly sound state, and such fleeces are carefully thrown out by the wool-sorter, being only suited for those goods, which are to be dyed dark colours.

The fineness of heavy combing wool is of less importance than the other qualities. In every fleece of this kind there will be a certain portion of short clothing-wool on the shanks, the belly, the throat and the buttocks. The clothing-wool from such fleeces is not often divided into more than two or three low sorts, and the combing-wool is seldom thrown into more than four sorts, that is two sorts of the hog-wool, and two sorts of the weather wool, of which three fourths, if the fleece be good, will form the best sort in each.

There is however, a fine long combing-wool which is required for bombazines and the finer kinds of worsted goods; this is most frequently selected from the longer parts of clothing fleeces and admits a division into four or five sorts, the finest being equal in hair to that of the head or super in clothing wool; whereas the best sort of the common heavy combing wool seldom ranges higher in point of firmness than the coarsest sort of clothing-wool above the breech locks; viz. the low abb and the livery.

[*To be continued.*]

NEW CLAPBOARD MACHINE.

Messrs. Pray & Benjamin, of Livermore, (Me.) says the Gardiner Chronicle, have now in successful operation an improved, rotary, sectional-tooth, circular saw Clapboard Machine.—The improvement, which is made upon Eastman's machine of a similar description, consists chiefly in the manner of setting the saw for the thickness of the clap-boards. The manufacturers of this kind of lumber have considered it a desideratum in their business, to have an index to guide the saw in setting, that it should not be liable to derangement, and thereby occasion a difference of thickness in boards sawed from the same log, or in parts of the same board. Messrs. Pray & Benjamin have accomplished this object by substituting, instead of the common index, a wheel, to which the log to be sawed is confined by means of a dog driven through it; the wheel, turning but once in sawing out a log, is moved by a screw, whose threads mesh with the cogs of the wheel. Upon the same shaft with the screw, is a wheel, whose cogs, meshing with cogs of a bed-piece upon which the log strikes when a board is sawed through, turn the screw, wheel and log. There is a known proportion between these several parts of the machine, and between the diameter of the log and the distance between the cogs of the bed-piece; which bed-piece is changed to correspond to the difference of diameters in the logs to be sawed; consequently the space is known through which the wheel turns, and the thickness of the clapboard invariably determined. We understand these ingenious and scientific mechanics have obtained a patent for their improvement.

SAUER-KRAUT.

The following directions for making it, are given by Dr Willich. In Pennsylvania it is a very fashionable dish among the Germans, and when prepared with neatness, is highly palatable, especially when eaten with salt pork.

The soundest and most solid cabbages are selected, cut very small, put into a barrel in layers, about a hand high, over each of which is strewed a handful of salt and caraway seeds: in this manner, the layers are closely rammed down, one upon another, till the barrel is full, when a loose cover is put over it and pressed down with a heavy weight. After standing for some time, the mass begins to ferment; and as soon as it subsides, the head is fitted into the barrel, which is then finally closed, and its contents preserved for use. After being once opened, the *kraut* must be carefully compressed with a loose cover, and fresh salt and water every time substituted for that which is become foul, floats on the top, and should be removed. As this preparation has been found of considerable efficacy as an antiscorbutic, in long sea voyages, particularly those round the world, performed by the late Captain Cook, it deserves to be more generally known in this country (Eng.): and though its flavour is far from being agreeable to those who taste it for the first time, yet we are convinced from experience, that it will soon be relished, even by delicate ladies, whose reason is superior to prejudice or custom. We could not recommend a more antiseptic and wholesome dish, especially if it be managed with care and strict attention to cleanliness.

From the Medical Intelligencer.

APPETITE.

Though appetite for food be the most certain indication that nature requires a supply, yet when irregular, it ought never to be indulged beyond a moderate extent. By slow eating, the stomach suffers a very gradual distention, and the food has sufficient time to be duly prepared by mastication, or chewing in the mouth; and he who observes this simple rule will feel himself satisfied, only after he has received a due proportion of aliment; whilst he who swallows his food too *quickly*, and before it is perfectly chewed, will be apt to imagine he has eaten enough when the unmasticated provisions merely press on the sides of the stomach; the consequence is that hunger will soon return.

Those who take more exercise in winter than in summer, can also digest more food. But as individuals, leading a sedentary life, usually suffer in winter from a bad state of digestion, owing to a want of exercise, they ought in this season to be more sparing of aliment.

CHEMICAL COMPOSITION OF FERTILE SOILS.

Fertile soils always consist of certain proportions of aluminous and calcareous earths in a finely divided state, and of vegetable or animal matter.

The quantity of calcareous earths is very various, and in some cases very small; a very fertile corn soil from East Lothian afforded eleven parts in a hundred of calcareous earth, and twenty-five of siliceous sand: it however afforded some indications of a small quantity of phosphate of lime, by which its fertility might be in some degree caused, as this substance is found in wheat, oats and barley. It also contained nine parts of animal or vegetable matter. An equally productive soil from Somersetshire, on the contrary, containing eight ninths of calcareous earth to one ninth of silicious sand, held above five parts in the hundred of vegetable and animal matter, and had no phosphate of lime.

In general bulbous roots require a more sandy soil than grasses, and less attractive of moisture; plants and trees whose roots are hard and fibrous, will thrive best in a soil moderately dry, which does not contain too much animal matter.

NEW ENGLAND FARMER.

FRIDAY, JANUARY 7, 1825.

On cultivating the Grape Vine in New England.

We have frequently been requested, by friends and correspondents, to furnish information on this subject. But, entertaining doubts relative to the profit, if not to the practicability of that kind of culture, in our climate, we were apprehensive that articles relating to it, might have a tendency to mislead, and induce cultivators to turn their time, attention, and capital to an object, in which their hopes might not be realized. The following communication, however, emanating, apparently, from a very respectable source, in which the writer seems so confident of success in this kind of culture, as to wish that "a number of our enterprising farmers will plant vineyards," we thought had paramount claims to attention. We were therefore induced to submit the communication to the Hon. Mr LOWELL, who, we knew was in possession of both practical and scientific information on this topic; with a request that he would favour us with his sentiments. Mr Lowell has been so good as to furnish us, and to benefit the public, with the very able article which immediately follows the communication to which we have alluded, which communication is as follows.

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TO THE EDITOR OF THE NEW ENGLAND FARMER.

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Mr FESSENDEN—There is a disposition in some of your readers, to commence the culture of the grape in vineyards. No doubt a country producing wild grapes plentifully will pay the labourer well for cultivating them. Where is the native rye? The native barley? We have none. Corn is a native; but we are no more confident of a crop of corn, than of rye or barley. Grapes are as certain as either of them. Gen. HUMPHREYS, of Connecticut, the distinguished agriculturist who introduced the Merino sheep among us, has left it on record, as his belief, that *New England farmers could make more gallons of wine than of cider, from the same land.*

I hope a number of our enterprising farmers will plant vineyards the ensuing year. Numbers will strengthen each other in the new work, both with learning and experience.

The native grape is to be relied on. If better can be had, or a particular kind of native proves best, it is most easy to engraft or enlarge the vineyard. The natives are accommodated to the climate, and will, I trust, do great honour to the vine dresser.

Please inform, when convenient, Mr Editor, —What is the best soil and site for a vineyard? —When is the proper time to cut and plant the slips. WORCESTER COUNTY.

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Mr Lowell's Remarks on the above.

THOMAS G. FESSENDEN, Esq.
Editor of the New England Farmer,

SIR,—You have requested my opinion as to an article sent to you from Worcester County, relative to the culture of the Grape in vineyards, that is, as I understand the writer, the cultivation of the grape in Massachusetts, for the purpose of making wine. I respect your correspondent's zeal, but I feel so deep an interest in the success of all agricultural experiments in this State, that I should consider it a misfortune, if your paper, deservedly popular, because, in general, its articles are sound and judicious, and have contributed and I hope will continue to contribute much to the advancement of agricultural knowledge and improvement, should advance opinions, or encourage any course of agricultural industry which must ultimately fail.

The culture of the vine extensively for the purpose of making wine in any of the New-England states, I consider imprudent, and in the present state of our knowledge and experience, unwise.

So far as my experience (and it has been long continued) goes, all the varieties of the grape, from which any good wines are made, will not stand our frosts. In some favourable winters, they will survive, but even in the sheltered gardens of Boston they often perish, at least to the ground, and the shoots afterwards become so weak as to require one or two years to restore their vigour and fertility. Our usual course is to lay them down and cover them with earth. This labour, though considerable, is not however so great as to discourage the culture. But there are other dangers, and much more serious ones. The grapes which make good wines are natives of much better climates than our own—of climates in which the summers are much longer than those of the New England states. The grape in the south of France pushes out its foliage in March or the beginning of April.—With us it seldom starts till the 15th of May, and in some seasons not till the last of that month. Frosts usually injure *our* grapes by the 15th of October, and in some seasons by the 1st of that month; and they are not ripe till that time. In the wine countries, the grapes are not injured before the 1st of November, though many of the grapes are ripe enough for the vintage by the 20th of September. Thus the wine countries have from 50 to 75 days' longer season. There is another difference equally unfavourable to our cultivation of the grape. Our seasons are much more variable. Though some days are as hot, others are extremely cold,—though the thermometer is as high at noon, yet its depression during the night is much greater than in the natural countries of the finer grapes. From this cause, these tender grapes are subject to various diseases, particularly to what is called blight. This in sheltered gardens, under the eye and care of experienced gardeners, is checked or cured by various applications, and by the modern practice of girdling; but it is feared that these laborious and careful expedients could not be applied to vineyard culture, and with ordinary skill.

I apprehend further, that could we ripen the Champagne grape, or even those of Burgundy and Bourdeaux, the wine made from grapes grown *here* would not be as good as that of those countries. There is not, I apprehend, enough of sugar or saccharine matter in grapes raised in Massachusetts, to make a strong bodied wine. Still less could we hope to raise the grapes which make the favourite wines which are imported into the United States, such as those of Spain, and Portugal, and their colonies.

It may be objected, that our climate is as favourable as that of the banks of the Rhine, and that we might hope to equal the Rhenish wines. Those of us who have been condemned to the punishment of drinking those wines, (for it is the only beverage in the countries through which that river flows,) would never consent to exchange our own cider and perry for them. Even the best of old Hock would not suit *our* tastes. It is not generally known here that there are *no* wines made near Paris which would be thought of any value by *us*.

But our experimental and enterprizing friends infer, that because we have grapes growing in our *own* woods, we can successfully raise vineyards and make our *own* wines. Let them begin by an experiment upon our own black and white grapes, with their tough skins, their acid and dry pulp, their peculiarly unpleasant flavour, when the skin is hard pressed, and if they can succeed in producing *one or two gallons* of wine, which will please the taste of connoisseurs, or even acquire a preference to well manufactured cider, let them then cautiously proceed with their *experiments*.

It may be said, however, that the grape has been cultivated with some success in Vevay on the Ohio, and that in Virginia and Maryland it seems to be making some progress; but we should not forget that they have green peas on their tables, *six* weeks before *we* can produce them on *ours*, and we must pause, therefore, before we attempt to follow them in this experiment. We are too apt to forget that though we are one nation, and all our country is called *North* America, yet that we embrace every variety of climate, and that we must not consider the rules and practices of the Southern States applicable to our own favoured portion—favored not by long seasons, and hot suns, and warm nights, but favoured by a climate, which keeps our fields green, our nerves and muscles strong and vigorous, and a soil, which, refusing spontaneous productions without great labour and skill, compels us to be industrious, and in the end, makes us as a people, richer and more powerful. It would be indeed a subject of great regret, if, disdaining the *real* blessings which we enjoy, we should strive to attain those which the goodness and wisdom of Providence has withheld from us. We should be very cautious as to the adoption of any measures, which should have a tendency to throw an air of *ridicule* upon experimental and scientific agriculture. The prejudices which we are obliged to encounter in introducing sound and judicious but *new* modes of culture are sufficiently strong, without exciting additional ones by a too hasty adoption or recommendation of *new* theories or *new* projects.

Those who may be disposed to admit the force and truth of the foregoing remarks, may be still inclined to ask whether we cannot naturalize, or (to use a Southern phrase,) *acclimate* with us, the grapes recently introduced from the Southern States, natives of America. There are several of these in Mr Prince's catalogue of grapes. The answer I shall make is, that we have as yet no evidence, that these native Southern grapes are capable of producing tolerable wine. There is no objection to the cultivation of them for the table. We have doubts, whether even these will stand the severity of our winters—we *know* that some of them *will not*, and even, if they should endure our frosts, we have no sound reason to believe that a grape which is sweet in latitude 35, will prove so when grown in latitude 42.

We have however more serious objections to the culture of the grape in our part of the country. It requires great skill as to its ma-

agement, and much labour in the course of its growth. There are two modes of cultivation in Europe. One, the Italian, in which trees are planted, over which the grapes are suffered to run at pleasure. This is suited only to very hot climates, and requires the extra expence of planting the trees to support the vines.

The other is the French or Swiss method, in which the vines are planted in rows and supported by stakes about 5 or 6 feet high, in which mode of culture the vineyards resemble at a distance, one of our fields of Indian corn.

The labour and expense of cutting and replacing these stakes to support the vines—the art and skill exercised in trimming the vines—occupy a great portion of the time of the labourers. This is done in a very considerable degree by females; and in countries in which the price of the labour of males does not exceed 25 or 30 cents per day, the price of female labour would be so low as to render this cultivation practicable.

But in *our* country we should hope the day to be far distant, in which we shall be compelled to condemn our females to *field* labour—to trim the suckers of the vine, and to carry the trimmings in baskets, on their *heads*, out of the vineyards. This would suppose an entire change in the moral character and habits of our people, which I should deem little adapted to our free institutions.

I deduce the following inference from this *statement*, (which is founded on my personal knowledge, and the evidence of my own senses,) that though the vine culture may succeed in those parts of our country which have the misfortune to be cultivated by slaves, it may be adapted to our own section of the country in which, though many of us are *poor*, we are *all* free—in which, we can find *better* employment for our mothers and daughters, than to send them into the fields—in which, we consider that sex as our solace, and companions, as the instructors of our children, and are ready to forego the profits, which we may derive from their *personal* labours *abroad*. In short, our condition is too happy, and too independent to induce us to make such sacrifices of domestic comfort, even for a clear and decided addition to our income.

But these considerations do not include all which we might urge on this topic. We doubt the policy in attempting to coerce nature. The countries which yield wine did so even in the patriarchal ages. If this portion of our country was in any degree similar to the wine bearing districts of Europe and Asia, in climate and soil, we should feel some encouragement in undertaking its culture. But it is *not* so. On the the other hand, experience has shown that it is admirably adapted to the cultivation of the apple. In grape culture, you can have no herbage in your vineyards, and, indeed, no *other* plants will flourish under the grape, if cultivated in climates like our own. Greater labour and more skill are required in making good wine, than in any mode of agriculture we now pursue. Much *capital* is also necessary in making *proper cellars* for the ripening of the wine, and society in the countries in which it is made, is divided into a *few* rich and *many* poor. I must therefore express my humble opinion, that the grape was not made for *us*—and we ought to consider ourselves the favourites of Pomona, rather than of Bacchus—that we should be contented with rich crops of hay—of mangel wurtzel—of potatoes and turnips—with fine flocks and herds—and be content to be tributary to *poorer* nations for the wine, which we consume.

These remarks apply only to New England.

JOHN LOWELL.

P. S. The best soil for a vineyard is a light porous but rich one—the best site a hill side with a southeastern or southern aspect: if there are natural terraces made by rocks, so much the better—the vineyards in Switzerland are planted on artificial terraces, and the vines of Madeira are raised on the steep sides of hills. The cuttings may be taken off at any time from December to February—but should be nearly covered with earth till they are planted, which should be as early as possible. Only one bud should be above the ground. Their success is very precarious in the open ground. They would be more certain of striking root if planted in shoal wooden boxes—say six inches deep, and the cuttings inserted so deep as actually to touch the bottom. This is suggested on the authority of Mr Knight. The soil in the boxes should be rich but light, and be kept moist, but not wet—too little and too much moisture being equally fatal to grape cuttings. The boxes might be kept in a room that is light, or placed in a sheltered spot near the house. When the plants have taken root, one side of the box might be taken off and the plants carefully removed with all their fibrous roots. J. L.

We solicit the Gentlemen of the *Worcester Agricultural Society* to accept our most grateful acknowledgements for the favour bestowed on us by the following vote,—and our assurances that no effort on our part shall be wanting to continue to merit their approbation. The value of this recommendation is enhanced by the circumstance of its emanating from a body composed of scientifick and practical Agriculturists, whose favourable testimony could not be lightly bestowed, nor injudiciously applied.

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At a meeting of the Trustees of the Worcester County Agricultural Society, held at Worcester on the 30th of December, 1824.

VOTED UNANIMOUSLY, as the sense of the Board, that the "NEW ENGLAND FARMER," an Agricultural Paper, pulished in Boston, and edited by THOMAS G. FESSENDEN, Esq. has been conducted with spirit, intelligence and good judgment; That its columns are replete with useful instruction in the business of husbandry, and that its general circulation would tend most benficially to the knowledge and practical improvement of the Agricultural interests of the County.—It is therefore recommended to the notice and patronage of the public; and to the particular encouragement of the Members of this Society and of Farmers generally, by their subscription for the Paper, and by communications for publication.

RESOLVED, That the Recording Secretary furnish the publishers of the several newspapers in this town, with a copy of the foregoing vote, and request its insertion in their respective papers, and that he also transmit a copy to the Editor of the New-England Farmer.

LEVI LINCOLN, *President.*

Attest, WILLIAM D. WHEELER, *Rec. Sec'ry.*

Worcester, Jan. 1, 1825.

The following is from the North American Review for January 1825.

"The NEW ENGLAND FARMER is a weekly paper, printed in a royal quarto form, and devoted to Agriculture. Nearly three volumes have been published.—In its purposes and general character it resembles the American Farmer, which we noticed on a former occasion. The New England Farmer, of course, is chiefly confined to the agriculture of the eastern states; altho' it contains communications of general utility sent from different parts of the Union, and such occasional selections from the best agricultural works, as are important in conveying useful knowledge to the farmer. Well conducted journals of this sort must have a most beneficial effect on the community. To instruct the farmer in his art, and teach him easier methods of tilling his soil, and drawing from it a more abundant product, is to diminish the expense of cultivation, and save the same proportion of labor to be employed in an additional production.

"The Editor of the New England Farmer is well known to the public as an able writer, and if we mistake not, this journal will prove, that his ability has been employed with judgment and success in the walks of agriculture. Among his contributors are some of our most distinguished citizens and experienced agriculturists; and his work may undoubtedly be recommended to the farmers of New England in particular, as containing a mass of knowledge highly useful to them, which could not be obtained from any other single source.—Farmers in every part of the United States will also find it valuable, as a repository of facts on the principles and practices of agriculture in general."

CONGRESS.

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SENATE.—DEC. 27. A Comittee was appointed to inquire into the expediency of authorizing several banks in which the public monies arising from the sale of the public lands were deposited, and which still owe balances to the United States to pay the sum in lands.

Mr Lloyd of Mass. presented a memorial from sundry Merchants of Boston, praying for measures to be taken for the suppression of piracy on the coast of Cuba.—This petition was referred.

DEC. 28. A bill for releasing the debt due from Columbia College to the Government was reported.

The bill "*to abolish imprisonment for debt*" was read a second time; and the bill respecting the adoption of a new Hydrometer, &c. was read a third time, and afterwards passed.

HOUSE.—DEC. 27. Three Messages from the President were received by Mr Everett, his Secretary, ordered to be printed, and referred to Committees. The first gives information respecting the negociation of the Treaty with the Cherokee Indians. The second furnishes the negociation with the British government for the cession of a scite on the island of Abaco, &c. for the erection of light houses, beacons, buoys or floating lights for the security of navigation over and near the Bahama Banks. The third Message communicates the additional correspondence with the French Government on the subject of American claims for spoliations.

The President was requested to communicate information relative to the character & object of the visit of the naval officer of the United States, commanding in the West Indies, to the town of Faxyardo, in the island of Porto Rico, in November last.

The Secretary of War was directed to communicate to the House the report of the Engineer, appointed to superintend the repairs of Plymouth Beach.

DEC. 28. Mr Stewart of Penn. renewed a motion, made at the last session, to authorize an inquiry into the expediency of pledging certain funds for the purposes of internal improvement.

DEC. 29. A message was received from the President on the subject of the visit to Faxardo, in which it was stated that Com. Porter had been ordered to repair to Washington without delay, that all the circumstances connected with that expedition might be fully investigated.

SEVERAL copies of No. 23. Vol. iii of the N. E. Farmer are much wanted at this office; Printers who exchange with us, and other gentlemen who do not preserve their files will confer a great favour by returning them by mail or otherwise. Jan. 7.

New-Year's Address,

TO THE PATRONS AND FRIENDS OF THE

NEW ENGLAND FARMER.

Old Time, who never stops to bait,
Nor halts nor hobbles in his gait,
This globe hath trundled round the sun,
Whirl'd like a top by truant spun;
Thus circumscrib'd that trackless route,
On which the year is measur'd out,
Precisely as surveyors mete
An acre by its rods and feet.
But, though the recent year has scud
To join the "years before the flood,"
Yet eighteen hundred twenty-five
Finds all *survivors* still *alive*,
And all men living, *more or less*,
Anticipating our Address—
That solid sort of mental fare,
Which custom bids your bard prepare,
Like Christmas or Thanksgiving cheer,
To celebrate the new-born year.

But here we humbly hope and pray
That certain critics of the day
May honour us with condemnation
Not blast us with their approbation,—
Their praise would be a stroke of fate
Which we devoutly deprecate.
We doubt if even Homer's lays
Had stood before a blockhead's praise,
And must confess we have a real
Dread of that terrible ordeal.

We hate that kind of rhyming cant,
That pseudo-sentimental rant,
That stuff which comes as nigh to fustian,
As is caloric to combustion—
That something 'twixt a roar and gabble,
Which suits the fashionable rabble,
Who have our literature disgrac'd,
Yet think to rule the realms of taste.
Such would-be wits, in every line,
Seek something more than superfine;—
Something to cause especial wonder,
And strike one like a clap of thunder—
Something to match that storm of horror,
Which erst 'whelm'd Sodom and Gomorrah,
Set forth in metaphors so dread,
A hound would howl to hear it read!
And all not fairly *up to* that,
They stigmatize as "mighty flat."
Now, though it may be true, we could
Write just such nonsense, if we would,—
It is most certain that we should
Not write such nonsense if we could;
But shall o'erpass, on no pretence,
The butts and bounds of common sense.

So much premis'd, by way of proem,
To our inimitable poem,
We now will undertake to raise
The superstructure of our lays,
Like Horace, who in olden time,
Uprear'd a monument in rhyme,
Which has, and may endure as long
As this our edifice of song.

We print a paper, which imparts
Much knowledge of that art of arts,
Which forms the social fabric's base,
And feeds and clothes the human race.
The information which it brings,
Flows from a multitude of springs—
About as many, we should deem,
As swell the Mississippi's stream;
Which might, perhaps, be made appear,
By some long-headed engineer—
But, as we're forc'd to "*go by guess*,"
We'll say as many, *more or less*.
We hold, or wish to hold, communion,
With every Farmer in the Union,
On each we have no hesitation
To draw our bills for information,
And each can furnish more or less,
Good matter for the Farmer's Press,
Which will, no doubt, be useful found
To most good men, who till the ground—
And thus, beyond all calculation,
Promote the welfare of the nation.
Besides, what Europe can afford,
Is added to that mental hoard,
From which we draw, and deal with pleasure
The quantity our columns measure.
We thus make Gaffer Bull disclose
The best of what his worship knows—
State what improvements he has made
Which may our agriculture aid,
And what we like of his procedures,
We print to benefit our readers.

We give you famous recipes
For making butter, bread, and cheese,
Beer, cider, yeast, and currant wine,
And in the culinary line,
Count Rumford, so the Ladies tell us,
Was hardly able to excel us.
Our rules inform you to a tittle,
How you may make the most of little,—
And, lest that should not quite content ye,
How you may make the best of plenty.
For instance, how to make genteel
Cosmetics, out of Indian meal—
As good Champagne from gooseberry juice
As Gallic vineyards can produce—
And from tobacco juice a pigment,
(Unless the statement is a figment)
Which is as elegant a green
As connoiseurs have ever seen.
We give you rules for curing botts,
And making sober men of sots.
We tell how cider should be bottled,
And how, whene'er an ox is throttled,
By some hard substance in his gullet,
To make an *extract*, or *annul* it.
Our economic rules produce,
In every house, a *widow's cruse*;—
That is to say, our pages tell
How one may live so cheap and well,
That his expenditures appear
T' increase his income every year.

We give each week a condensation
Of great events throughout the nation,—
Likewise as much of foreign news
As serves to profit or amuse.

We have our gratitude express'd
To our great Nation's Noble Guest,
Who erst perennial laurels won
In combatting with Washington,
To gain for us and our descendants,
Peace, Liberty, and Independence.

But, lest we weary you with prating,
And samples of our merit stating,
We'll cut our poem's thread off here,
By wishing you *a happy year*—
Then, should your Honour think it right
Our suit and service to requite
With something like a compensation
For all the useful information,
Which, once a week, your Carrier brought you,
You'll be the Gentleman we thought you,
And for your weal, with zeal most fervent,
Will pray

Your most Obedient Servant,
THE CARRIER.

A Newspaper is a kind of prospective, within the range of which every interesting object in the animal and vegetable kingdom is brought; it brings within the vision, collected in one group, the whole variety of animated nature. Human life, in all its vicissitudes of wo and weal, passes before us; and to brighten the dark picture of reality, romance blends with her softer hues, and poetry sprinkles on its borders her delicate sun beams.

Sir Isaac Newton.—"I do not know (said the great philosopher, a little before his death,) what I may appear to the world; but to myself I seem to have been only like a boy playing on the sea shore, and diverting myself in now and then finding a smoother pebble, or a prettier shell than ordinary, whilst the great ocean of truth lay all undiscovered before me."

Anecdote of Dr Young.—As the Doctor was walking in his garden, at Welwyn, in company with two ladies, one of whom he afterwards married, a servant came to tell him a gentleman wished to speak with him. "Tell him," says the Doctor, "I am too happily engaged to change my situation." The ladies insisted that he should go, as his visitor was a man of rank, his patron and his friend. As persuasions, however had no effect, one took him by the right arm, the other by the left, and led him to the garden gate; when, finding resistance was vain, he bowed, laid his hand on his heart and in that expressive manner for which he was so remarkable spoke the following lines:—

Thus Adam looked, when from the garden driven,
And thus disputed orders sent from Heaven,
Like him I go; but yet to go am loth;
Like him I go; for angels drove us both.
Hard was his fate; but mine still more unkind,
His Eve went with him, but mine stays behind.

Every day feelings and fire-side enjoyments decide the tenor of our lives, and he who values them most plays the best stake for happiness.

Court the company of learned, and the conversation of the aged; their discourse is often more useful than any book you can read.

The great end of philosophy, both natural and moral, is to know ourselves and to know God. "The highest learning is to be wise, and the greatest wisdom is to be good;" as Marcus Antonius somewhere observes.

Fix your character, and keep it; whether alone or in company.

North American Review.

JUST published by Cummings, Hilliard & Co. the North American Review, for January 1825.

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